

Spanish Valentine

Tuesday, February 14, two seatings at 5 & 8pm

Tapas

Brocheta de Champinones con Jamon y Alioli, (Roasted Marinated Mushroom, Pit Ham Skewer with Garlic Aoli)

Queso en Aceite (Marinated Cheeses with Kalamata Tapenade Bruscetta)

*Chef's Pairing: **Columbia Valley Sauvignon Blanc***

Ensalada de Tomate

Roasted Tomatoes, Green Peppers & Sweet Onions, dressed with Red Wine Vinaigrette, Olive Oil & Sea Salt

*Chef's Pairing: **Columbia Valley Merlot***

Entrante

Paella de Mariscos (Medley of Shrimp, Chicken, Sausage and Mussels with slow cooked Saffron Rice)

*Chef's Pairing: **Joe Dobbles Pinot Gris***

Estofado de Cordero (Slow Cooked Lamb Shank with Seasonal Vegetables)

*Chef's Pairing: **Eola Hills Pinot Noir***

Tortilla Espanola (Spanish Omelet over Braised Kale with Fresh Pico de Gallo)

*Chef's Pairing: **Duck Pond Chardonnay***

Dulce

Flan con Caramelo Chipotle (Vanilla Custard with Chipotle Caramel Sauce)

Torta de Chocolate (Rich Flourless Chocolate Torte with Chipotle Caramel Sauce)

Cocktail Especiales

Lavender Rose Martini House Infused Lavender Gin, Rose Infusion, Fresh Lime

Passionfruit Royale Vodka, Passionfruit, Lime, shaken & floated with Champagne

FireWorks Brandy Alexander Korbel, Creme de Cocoa, Fresh Cream